

First Version

Sat buffet, 120 € per person

Starters

Duck foie gras terrine with pepper and champagne
Large plates with smoked and marinated fishes
Nice-style salad
Simmered vegetables with poached eggs
Terrine of oxtail and leeks, truffled vinaigrette
Large Spanish-style tortilla

Main courses

Blanquette of Norwegian salmon with small vegetables
Braised ox cheek with carrots, gratin of macaroni

Selection of cheeses and assorted bread

Desserts

Puits d'amour" with strawberries flavoured with anis
Floating island with caramel flavoured with orange and vanilla
Salad of exotic fruits and spices
Guanaja and Caraïbes chocolate shortbread

Coffee and chocolates

We propose you a beverages package at 28 € VAT Inc. per person including ½ bottle of wine and ½ bottle of mineral water.

Wines will be chosen by our Head Wine Waiter, Estelle Touzet.

We draw your attention to the fact that buffets are proposed for a minimum of 20 persons